

Château Chasse Spleen 2003

CSPC# 710372

750mlx12

13.0% alc./vol.

Grape Variety	73% Cabernet Sauvignon, 20% Merlot, 7% Petit Verdot
Appellation	Moulis-en-Médoc
Classified	Cru Bourgeois Exceptionnel
Website	http://www.chasse-spleen.com/#!/millesimes
General Info	<p>Château Chasse-Spleen is the leading Moulis estate along with Château Poujeaux. Although it is classified only as a Cru Bourgeois, it regularly outperforms many of the Médoc's more renowned classed growths. There are two theories behind the château's rather unusual name: firstly, that, when Lord Byron visited the estate in 1821, he remarked 'Quel remède pour chasser le spleen'. Secondly, that it is named after Baudelaire's poem, Spleen.</p> <p>Chasse-Spleen's wines were always noteworthy, though the quality improved dramatically with its acquisition by the Taillan Group, which also owns Château Haut-Bages-Libéral, in 1976. It was run by Bernadette Villars until she and her husband were killed in an accident while hiking in the Pyrénées in 1992. The property is now run by her daughter Claire.</p>
Winemaker	Jacques Boissenot. Éric Boissenot consults.
Vintage	<p>A very wet autumn. Temperatures quite cold in January and February. Milder in March. Fear of frost in April but temperatures on the up towards normality in May.</p> <p>On the other hand, June has seen very high temperatures that carried on until the end of July. The average temperatures in August were 5°C above normality. Finally in September, high temperatures continued but were nevertheless conform to normality, thus ensuring optimal maturation conditions.</p>
Harvest	<p>Merlot: 15th - 20th September</p> <p>Cabernet Sauvignon & Petit Verdot: 20th September - 2nd October</p>
Vineyards	The vineyards of Chasse-Spleen are heavily parcellated, but lie not far from Arcins, to the south of the gravelly hill on which sits the village of Grand Poujeaux. The soils are mostly Garonne gravel, with some chalky clay mixed in, and the 80 hectares of vines, which average 30 years of age, are largely Cabernet Sauvignon (73%), with 20% Merlot and 7% Petit Verdot. The soils between rows are ploughed rather than planted, and harvesting is manual.
Maturation	The fruit is fermented in stainless steel and cement vats with temperature control, and then aged for between 12 and 14 months in oak barrels, of which 40% are new each year. The wine is fined with egg white before bottling.
Tasting Notes	Chasse-Spleen 2003 has developed an incredible complexity while retaining great freshness! Perfect for parties! An evolved wine but kept perfectly in the chateau's cellars, solid and linear, which stands out as one of the jewels of the Moulis-en-Médoc appellation in this vintage! You will be surprised by its refined, very elegant bouquet, but also by this terroir side which stands out beautifully, in particular thanks to smoky and cedar notes. Also very fresh, this Chasse-Spleen has a superb tension that will keep you spellbound throughout its tasting! Splendid!
Serve with	Chateau Chasse Spleen is best served at 15.5 degrees Celsius. The wine of Chateau Chasse Spleen is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Enjoy with sticky spiced lamb shanks and mustard mash!
Production	25,000 cases made.
Cellaring	Drink now- onwards



Scores/Awards **89 points** - James Suckling, WineSpectator.com - March 2006
85-88 points - James Suckling, WineSpectator.com - June 2004
90 points - Robert Parker, Wine Advocate - August 2014
86 points - Robert Parker, Wine Advocate - April 2006
91 points - Roger Voss, Wine Enthusiast - January 2006
15.5 points - Jancis Robinson, JancisRobinson.com (score only) - March 2020
89 points - Jeff Leve, thewinecellarinsider.com - August 2017
89+ points - Farr Vintners (score only) - January 2006
85 points - Jean Marc Quarin (score only) - January 2004
16 points - La Revue du Vin France (score only) - January 2007
15.5 points - Vinum Wine Magazine (score only) - June 2004

Reviews *"Lots of blackberry and dark chocolate on the nose. Full-bodied, with fine tannins and a fresh, fruity aftertaste. Very delicate style for the vintage. Best after 2008. 25,000 cases made"*
- JS, Wine Spectator

"A pretty Moulis with raspberry, cherry, and berry character. Medium body and silky tannins. Falls away quickly. Score Range: 85-88"
- JS, Wine Spectator

"Soft and voluptuous with plenty of red and black currant fruit notes intermixed with licorice, spice box and underbrush, this well-made, medium to full-bodied 2003 has good precision and freshness. Enjoy this beautiful Moulis over the next 2-3 years."
- RP, Wine Advocate

"Plum, black currant, and cherry fruit are present in this medium-bodied, soft, blatantly commercially-styled Moulis. Designed for early consumption, it should be drunk over the next 5-7 years."
- RP, Wine Advocate

"Always one of the star crus bourgeois, Chasse-Spleen has produced a 2003 that manages to combine the rich, ripe fruits of the year with the right tannins and sweetness, along with blackberry fruits. It has the elegance and delicacy of Moulis, as well as some good intensity of flavor. A wine that will certainly age for 10 years or more."
- RV, Wine Enthusiast

"Easy drinking charmer, without any of the excess you often find in this vintage. The wine is round, accessible and with a soft, red berry, earth, and tobacco character. This is drinking at what is probably its peak today."
- JL, thewinecellarinsider.com
